1:Nimuendajú E-5 (1941-1942) 1952
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Articles of use, clothes, for instance, are kept in a large basket made of *uarumã*, with a lid and a round mouth. Four pointed bulges woven in the lid and at the bottom serve as feet (pl. 5, *b*). Another type of uarumã basket, with a round mouth, has a flat, square lid and bottom (pl. 5, *d*). Baskets of these two types are found in all sizes, from 4 to 40 cm. in diameter. There are other small conical baskets woven in spiral technique, with flat bottoms. I do not know whether they are aboriginal or are imitations of the Neobrazilian *balaios* (hampers or fruit baskets). 352 285

In many houses nowadays one sees trunks that have been purchased from the Neobrazilians. In most houses, however, clothes and tucum fibers are suspended from the crossbeams. Almost always, too, there are the remains of preparations for the last celebration: some costumes hanging from the house posts, fragments of tururí cloth thrown on top of the highest crossbeams, dance batons thrust beneath the roof thatch, small drums tied to the corner rafters, grotesque masks wrapped in bundles of tururí cloth, and rolls of tururí containing ornaments. Frequently, also, one sees ears of maize tied together on the crossbeams or the loft. 352 [439]

The kitchen.—Nowadays at least, no one keeps or cooks food in the living quarters. For this purpose there is always a special little hut, ten to fifty meters away from the main house. Today this is invariably a rectangular shelter with a ridge roof. 343

According to Bates, the fires were built in the open space in the center of the house.[1] But the haphazard construction of the house he describes makes one doubt that this was customary, nor can one understand how the Indians, if they had kitchen fires in the middle of the house, could carry on in it such active ceremonies as the puberty ceremony. Moraes Torres, however, describes a Tukuna house which he saw a few years before, in 1852, perhaps in the same place (near São Paulo de Olivença), in which the space encircled by the inner series of the roof supports "served as kitchen and dance-hall."[2] It is noteworthy that most accounts give the cook shed its Portuguese name, *cozinha* (T., kuči'nã). 343 114 [354]

All this leads one to believe that such separate sheds were an innovation that appeared when the Tukuna learned the preparation of fermented manioc flour, *farinha d'agua*, from the Neobrazilians, and that they are variants of the Neobrazilian oven "houses." At the same time, the Tukuna swear that these sheds have been used since the old days and that the aboriginal type was also circular. 343 [177]

In any case, the separate cook shed is today an outstanding characteristic of all the Tukuna settlements, distinguishing their houses at first glance from those of other peoples of the region, who cook beneath the roof of their dwellings or in an attached shed. In the Tukuna shed one finds everything necessary for preparing the daily food, as well as for making manioc flour.

The kitchen fire is distinguished by a *trempé*, a three-legged stand placed over the fire to hold a cooking pot. It consists of three pieces of baked clay, the central part, on which the pot rests, being either pierced or solid. [354]

Nowadays, fires are lighted by means of matches or a flint and steel lighter acquired in trade. According to Tessmann, fire was formerly produced by striking 372

[1] Bates, The Naturalist on the River Amazons, 2:403.
[2] Moraes Torres, Itinerario das visitas, p. 93.